

**RADIO CALL
SING**

**M/S PARADISE
01/22/04**

CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER ITEM NO.	AREA MENTIONED	RESULTS AND RECOMMENDATION	COMPLETED	DATE	CORRECTIVE ACTION	FOLLOW UP / REMARK
1	8	POTABLE WATER - BACKFLOW PREVENTION	THERE WAS NO BACKFLOW PREVENTER INSTALLED ON THE POTABLE WATER HOSE CONNECTION IN THE ENGINE ROOM DECK TAP LOCATED AT THE DISTRIBUTION CHLORINATION CHEMICAL TANKS. THIS ITEM WAS CORRECTED DURING THE INSPECTION, BUT WAS A REPEAT ITEM FROM THE 7 AUGUST 2003 INSPECTION.	YES	1/22/2004	back flow prevent has been installed	
2	8	POTABLE WATER - TANK CLEANING	THE WRITTEN RECORD OF THE MOST RECENT POTABLE WATER TANK CLEANING HAS ONLY A CHECKED BOX BESIDE THE STATEMENT "CLEANED AND DISINFECTED". THERE IS NO DESCRIPTION OF THE CONCENTRATION OF CHLORINE USED, TIME IN CONTACT, OR DECHLORINATION FOLLOWING THE DISINFECTION.	YES	1/22/2004	As per the Captain this is being done as per company procedures. Stated the procedure has to be looked over by CCL - Mario Hrsak and if changes need to be done than they will follow the company guide lines	
3	5	POTABLE WATER - DISTRIBUTION	ON 3 REPEATED MANUAL TESTS (9:55 AM) FOR FREE CHLORINE RESIDUAL AT THE FAR POINT DISTRIBUTION CHLORINE ANALYZER THE RESULT WAS 0.55, 0.53, AND 0.50 PPM HIGHER THAN THE ANALYZER READING. THE ANALYZER WAS LAST CALIBRATED AT 8 PM ON 21 JANUARY 2004 ACCORDING TO THE ATTACHED RECORDER CHART.	YES	1/22/2004	Analyzer has been calibrated at 10.00AM of Jan 22 2004, as chart record shows	
4	10	WHIRLPOOL SPA	AT 10:30 AM A MANUAL TEMPERATURE MEASURE WAS MADE OF THE WATER IN THE SPA LOCATED AT THE MAIN POOL FORWARD. THE SPA WAS OPEN AND OPERATING, BUT NO BATHERS WERE PRESENT AT THE TIME OF THE MEASURE. THE WATER TEMPERATURE RANGED FROM 111-112 °F. THE SPA WAS CLOSED IMMEDIATELY. A REVIEW OF THE TEMPERATURE CONTROL MECHANISM FOR THIS SPA AND IN THE INTERIM, THE VSP OFFICER WHO MAKES THE HOURLY SPA HALOGEN TESTS SHOULD ALSO CARRY AND USE A THERMOMETER TO ENSURE THE 104 °F LIMIT IS NOT EXCEEDED.	YES	1/23/2004	THE VSP AND THE ASSISTANT HOUSEKEEPING MANAGER WILL TEST FROM NOW ON EVERY HOUR THE TEMPERATURE OF ALL JACUZZIS	
5	20	LIDO - FORWARD PANTRY	THE NON-STICK RESIN COATING WAS PEELING ALONG THE INSIDE EDGE OF THE OMELET PAN STORED IN AN UNDER COUNTER CABINET AT THE STARBOARD SECTION.	YES	1/24/2004	Pans have been replaced	
6	22	LIDO - DISHWASH	THE SPRAY PATTERN FROM THE UPPER ARM SPRAY NOZZLES IN THE CONVEYOR DISHWASH MACHINE FINAL RINSE WAS VERY ERRATIC AND MADE FOR INCONSISTENT SPRAY ON THE DISHWARE BEING WASHED AT THE TIME.	YES	1/22/2004	The nozzles were cleaned during the inspection and are in working order	
7	21	LIDO - DISHWASH	THE SERVING TRAYS ON THE CLEAN STORAGE RACK HAD SIGNIFICANT DAMAGE TO THE CORNERS, WITH BROKEN PLASTIC AND EXPOSED METAL WHICH MADE CLEANING DIFFICULT.	YES	continuous	Will be replaced over time. This is an ongoing issue to replace the trays.	
8	8	CREW GALLEY	THE PRE-WASH OVERHEAD SPRAY NOZZLE DID NOT HAVE A BACKFLOW PREVENTION DEVICE INSTALLED ON THE POTABLE WATER LINE AND THE NOZZLE RESTED BELOW THE FLOOD RIM.	YES	1/22/2004	Back flow prevent has been installed	
9	26	CREW MESS	THE CUBER AREA OF THE STAND ALONE ICE MACHINE IN THE CREW MESS SERVING LINE WAS SEVERELY SOILED WITH A BLACK AND PINK MOLD. BLACK MOLD WAS NOTED BENEATH THE SILICONE SEALANT USED ON THE BACK WALL OF THE CUBER UNIT. THIS MACHINE WAS PLACED OUT OF ORDER AND CLEANED IMMEDIATELY.	YES	1/22/2004	The machine was placed out of order, dismantled and cleaned immediately by the Engine & F&B Staff	
10	21	MAIN GALLEY	THE PREVIOUSLY CLEANED FLOOR MIXER WAS LEAKING A DARK OIL FROM THE PROBE ATTACHMENT AREA.	YES	1/23/2004	The oil leaking has been fixed	
11	20	MAIN GALLEY-BAKERY/PASTRY	THE KETTLE DRAIN GASKET WAS IN DISREPAIR AND NO LONGER EASILY CLEANABLE.	YES	1/23/2004	Building a new one in progress	
12	26	MAIN GALLEY-SOUP STATION	THE FRYER COILS WERE SLIGHTLY SOILED WITH CARBONIZED FOOD DEBRIS.	YES	1/24/2004	corrected	
13	26	MAIN GALLEY-POTWASH	EIGHT PREVIOUSLY CLEANED SHEET PANS STORED ON THE CLEAN RACK OF THE POT WASH AREA WERE SOILED WITH DRIED ON FOOD DEBRIS.	N/A	1/22/2004	A different cleaning project will be implemented, closer attention will also be paid. This is an on going, continuous effort.	

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14	37	MAIN GALLEY-DISHWASH	THE STAFF IN THE DISHWASH AREA WERE SWEATING PROFUSELY DUE TO THE EXTREME HEAT.	YES	1/23/2004	A/C in that area was checked and found working in optimal condition	
15	*	COMMENT	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: CARNIVAL PARADISE - CAS - INSPECTION DATE: 01/22/2004	N/A			